

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions and listings of claims in the application:

1. (Currently amended) A dispersion comprising particles of at least one active substance dispersed in an aqueous solution of a modified starch, wherein said dispersion has a pH value in the range ~~[[5]]~~ 7.5 to 10.
2. (Original) A dispersion according to claim 1, wherein said modified starch is derived from a natural source, such as potato, wheat, maize, tapioca or rice.
3. (Original) A dispersion according to any of the claims 1 or 2, wherein said modified starch is chemically or enzymatically modified.
4. (Currently amended) A dispersion according to ~~any of the claims~~ claim 1 ~~[[to 3]]~~, wherein said modified starch is an n-octenyl succinyl acid modified starch.
5. (Currently amended) A dispersion according to ~~any of the claims~~ claim 1 ~~[[to 4]]~~, wherein said dispersion has a pH value in the range ~~[[7]]~~ 7.5 to ~~[[10.]]~~ 9.5.
6. (Currently amended) A dispersion according to ~~any of the claims~~ claim 1 ~~[[to 5]]~~, further comprising an antioxidant.
7. (Currently amended) A process of preparing a dispersion comprising particles of at least one active substance dispersed in an aqueous solution of a modified starch, wherein said dispersion has a pH value in the range ~~[[5]]~~ 7.5 to 10, which process comprises the steps of
 - a) providing an aqueous solution of said modified starch,
 - b) adding to said solution said at least one active substance,

c) treating the mixture thus obtained to prepare a dispersion of particles of said at least one active substance in said aqueous solution comprising said modified starch, and

~~characterised in that the process further comprises a step~~

d) ~~[[of]]~~ adjusting pH of the aqueous solution of said modified starch to the range ~~[[5-10]]~~ 7.5-10 before or after adding said at least one active substance.

8. (Currently amended) A process according to claim 7, for preparing microcapsules comprising at least one active substance embedded in a matrix of a modified starch, which process further comprises the step of

c1) finely dividing and drying the dispersion obtained in step c) to obtain a mass of particles each containing one single or a plurality of liquid or solid micro particles of said at least one active substance embedded in a matrix comprising said modified starch.

9. (Original) A process according to any of the claims 7 or 8, wherein said modified starch is derived from a natural source, such as potato, wheat, maize, tapioca or rice.

10. (Currently amended) A process according to ~~any of the claims~~ claim 7 ~~[[to 9]]~~, wherein said modified starch is chemically or enzymatically modified.

11. (Currently amended) A process according to ~~any of the claims~~ claim 7 ~~to 40~~, wherein said modified starch is an n-octenyl succinyl acid modified starch.

12. (Currently amended) A process according to ~~any of the claims~~ claim 7 ~~to 44~~, wherein in step d) pH is adjusted to about ~~[[7]]~~ 7.5 to ~~[[10.]]~~ 9.5.

13. (Currently amended) A process according to ~~any of the claims claim 7 to 42~~, comprising a further step e) of removing entrapped air and/or oxygen from the aqueous medium.

14. (Original) A process according to claim 13, wherein the entrapped air and/or oxygen in the aqueous medium is removed by evacuation/depressurization.

15. (Original) A process according to claim 13, wherein the entrapped air in the aqueous medium is removed by steam injection followed by evaporation under vacuum (flash cooling).

16. (Currently amended) A process according to ~~any of the claims claim 7 to 45~~, wherein the treatment in step c) is effected by homogenising, emulsifying, milling or dispersing.

17. (Currently amended) A process according to ~~any of the claims claim 7 to 46~~, further comprising the adding of an antioxidant to the aqueous solution.

18. (Currently amended) A process according to ~~any of the claims claim 7 to 47~~, further comprising the adding of an antioxidant to the non-aqueous solution.

19. (Currently amended) A process according to ~~any of the claims claim 7 to 48~~, further comprising a step f) of later readjusting pH to acidic conditions, ~~e.g. to 3.5 to 5~~.

20. (Currently amended) A process of preparing microcapsules comprising particles of at least one active substance embedded in a matrix of a modified starch which process comprises drying of a dispersion according to ~~any of the claims claim 1 [[to 6]]~~ to remove water.

21. (Cancelled).

22. (Currently amended) Microcapsule comprising at least one active substance embedded in a matrix material of a modified starch, ~~characterised in that~~ ~~[[it]]~~ is ~~obtainable~~ obtained by the process of ~~any of the claims~~ claim 8 to 20.

23. (Currently amended) A product comprising a dispersion according to ~~any of the claims~~ claim 1 ~~[[to 6]]~~.

24. (Currently amended) A product comprising a dispersion obtainable according to ~~any of the claims~~ claim 7 or 9 to 10.

25. (Original) A product comprising microcapsules according to claim 22.

26. (Currently amended) A product according to ~~any of the claims~~ claim 23, ~~to 25 characterised in that it~~ which is a food, a food supplement, a beverage, a pharmaceutical or veterinary product, a feed or feed supplement, a personal care product or a household product.

27. (New) A process according to claim 19 wherein the pH of acidic conditions is 3.5 to 5.